

Recipes

1990

Mexican lasagne Anne Turner Oct

1 pound lean ground beef

One clove garlic minced

2 teaspoon chili powder

1/2 teaspoon oregano crushed

3 cups small curd cottage cheese

6 to 8 flour tortillas

One or two cups chopped onions

8 ounces Green chilies drained and chopped

1/2 teaspoon ground cumin

1 1/2 cup thick salsa

2 tablespoons minced fresh cilantro or parsley

1 cup shredded Monterey Jack cheese

Brown beef, onion, and garlic drain fat. Stir in Chilies, chili powder, cumin, oregano, and half cup salsa. Set aside. Mix cottage cheese and cilantro.

Place two tortillas on a greased jelly roll pan. Spread each with 1/4 of the cheese mixture then 1/4 of the beef mixture. Top each with a tortilla.

Repeat layers, ending with tortillas. Bake at 350° 25 minutes. Spoon off liquid. Top with salsa and cheese. Bake 10 more minutes or until cheese melts. Six large servings.

Zollie's recipes Dec/Jan

Spaghetti

2 pounds ground beef

one large onion chopped

one stalk celery

one can Rotel tomatoes

one can Italian tomatoes

1 pound Italian sausage with skin removed

one large green bell pepper chopped

one large red bell pepper, chopped

two jars spaghetti sauce

Brown meat with onions, peppers and celery. Drain, add tomatoes and sauce. Simmer for 45 minutes. Cook spaghetti according to package directions.

Banana Pudding Dec/Jan

One large package vanilla instant pudding
one small carton Cool Whip
four bananas
one can condensed milk
1 teaspoon vanilla
vanilla wafers

Place pudding into medium bowl, add one can of water to condensed milk, stir into pudding, add a little cold milk to thin as you like, add Cool Whip and vanilla to mixture. Layer wafers and sliced bananas in serving bowl, add mixture. Top with Cool Whip and wafer crumbs.

1991

Tomato Mozzarella Salad Gayle Elder July

Mix:

1/4 cup red wine or apple cider vinegar
1/2 teaspoon minced garlic
1/2 teaspoon salt less if using olives in brine
black pepper to taste

Add slowly:

2 tablespoons olive oil. Stir constantly with fork until mixture is blended.

Pour above mixture over

3 cups chunked tomatoes or halved cherry tomatoes

1/2 cup coarsely chopped red onion

3 tablespoons finely chopped fresh basil or 1 tablespoon dried basil,

6 ounces mozzarella cheese, cubed

add sliced olives, green or black to taste.

Cover and refrigerate at least eight hours, stirring occasionally. Keeps up to two days. Makes 5 to 6 servings.

Tomato and Cucumber Salad Monica Davis July

Two small green peppers diced

2/3 cup diced celery
two small onions diced
1 tablespoon salt
1/4 teaspoon pepper
1/4 cup vinegar
1/4 cup sugar
1 cup cold water
three cucumbers sliced
three medium tomatoes sliced
Combine the first eight ingredients, and pour over cucumbers and tomatoes. Cover and chill 3 to 4 hours. Yield eight servings

1992

Marion's Bran Muffins May

3 cups bran
two eggs,
1 pint buttermilk or sour milk (equals 2 tablespoons vinegar to 1 pint of milk to sour)
2 1/2 teaspoons baking soda
1 cup nuts
One cup hot water
one cup unsulphured molasses
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 cup oil
2 1/2 cups whole wheat flour
1/2 teaspoon allspice
1 cup raisins

Place one cup bran with one cup hot water. Set aside. Combine oil, eggs, molasses and spices. Mix well. Add remaining bran, wheat flour and milk. Mix well. Mix in baking soda nuts and raisins. Bake in muffin cups at 375 until inserted toothpick comes out clean. about 20 to 25 minutes.

1994

Cheese Ring with Strawberry Jam Debby Coates March

Serves 10

1 pound of sharp cheddar cheese grated

1 cup chopped pecans

3/4 cup mayonnaise

one small onion finely chopped

one clove garlic pressed

1/2 teaspoon Tabasco

1 cup strawberry jam

1 cup chopped pecans to cover the completed cheese ring, optional.

Mix first six ingredients together well until creamy with an electric mixer.

You can do this by hand, but you will not have a fine consistency, You can mold this by hand into a ring shape on your serving dish, or line your mold with dampened cheese cloth and press the cheese mixture into it.

Refrigerate over night Unmold onto a serving plate and place strawberry jam in the center. Serve with crackers.

Tamale Cheese Dip Melanie Barton April

👍 1 pound box mild Velveeta cheese

2 16 ounce cans Hormel chili without beans

2 16 ounce cans Hormel tamales

half of an 8 ounce jar Pace picante sauce mild or hot

1 cup water

In crock pot on high, mix half box of cheese with one can of chili, the water and one can tamales. Simmer until cheese melts about 20 minutes.

Reduce crock pot temperature to low. Add remaining chili, tamales, cheese and half jar picante sauce. Stir thoroughly and break tamales with fork as they cook. Simmer on low for another 30 minutes until mixture reaches the desired thickness. Add water if needed. To serve spoon over chips.

Crunchy Frozen Punch March

Serves 50

3 3 ounce packages gelatin any flavor

9 cups boiling water

4 cups sugar

4 cups water

One 16 ounce bottle lemon juice
Two 46 ounce cans pineapple juice
6 quarts Ginger ale

Dissolve gelatin in boiling water. Combine sugar with 4 cups water and bring to quick boil. Add to Gelatin mixture and set aside to cool. Add lemon juice and pineapple juice. Mix well and freeze in a plastic bucket covered with foil. When ready to serve, put in a large container and add Ginger ale to consistency desired. This punch may be broken up with a large knife as it thaws. It is ready to serve when it is slushy.

1995

Rosemary punch Jan King Aug-there is also a more detailed recipe in the July 2001 Master Minutes

2 cups Rosemary infusion - directions follow
2 large cans pineapple juice strained- one for infusion, one for punch itself
One 12 oz. frozen lemonade, made up
1 large bottle ginger ale

Rosemary infusion- put one large can of strained pineapple juice in a glass pitcher and stuff with fresh rosemary, stems and all. Cover and refrigerate overnight. Next morning, put juice and Rosemary in an enamel or glass pan and heat to just before the boiling point.

Remove from heat and set aside, covered, to steep for 30 minutes. Makes five cups of infusion.

Punch: mix together the infusion, the remaining large can of strained pineapple juice, the lemonade and the large bottle of Ginger ale just before serving or mix all together except the Ginger ale and refrigerate until ready to serve and then add the Ginger ale (to preserve the fizz)

1996

Easy marble bark no name given Feb

6 1 oz squares semi sweet chocolate
6 1 oz squares white chocolate
1 cup toasted chopped nuts or coconut

Toast the nuts in a baking pan in a 350 oven for 7-12 minutes stirring frequently

Microwave the semi sweet and white chocolate in separate bowls on high for 2 minutes or until almost melted, stirring halfway through the heating time . Stir until completely melted.

Stir 1/2 cup of nuts or coconut into each bowl. Alternately spoon melted chocolates onto waxed paper-lined cookie sheet or tray.

Swirl chocolates with knife to marbelize. Refrigerate one hour or until firm. Break into pieces Enjoy!

1997

Recipes from “Celebrating 30 years in the Herbarium and Kitchen published by the Arkansas Unit of the Herb Society of America 1996

2Cranberry meatballs Rosemary Arnold March

1 1/2 pounds ground beef

1/2 pound sausage

2 eggs

2 slices bread crumbled

1/2 teaspoon garlic powder

1 teaspoon salt

1 medium onion chopped

1/3 cup catsup

6 tablespoons fresh parsley chopped

16 oz can whole cranberry sauce

3/4 cup chili sauce

3 tablespoons brown sugar

1 tablespoon lemon juice

1 tablespoon fresh rosemary chopped

Heat oven to 350°. Mixed beef, sausage, eggs, crumbled bread, garlic powder, salt, onion, ketchup, and 4 tablespoons chopped parsley and blend well. Form into small balls and place in large baking pan with sides.

Mix cranberry sauce, chili sauce, brown sugar, lemon juice, rosemary, and two tablespoons chopped parsley. Heat until cranberry sauce melts. Pour over the raw meatballs and bake for 45 minutes at 350°. Serve in a chafing dish with cocktail picks. Makes 75 meatballs.

Mock Boursin Cheese Mary Remmel Wohlleb March

- 1 clove garlic
- 1 tablespoon fresh parsley
- 1 16 oz package cream cheese, room temperature
- 1 tablespoon dried dill weed
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried marjoram
- 1/2 teaspoon dried chives
- 1/2 teaspoon salt
- 1/4 teaspoon dried thyme
- 1/4 teaspoon freshly ground pepper

With food processor running, drop in garlic and parsley and mince until fine. Turn off food processor, remove lid and add cream cheese, dill, basil, Marjoram, chives, salt, thyme and pepper. Process until smooth. Chill and serve with crackers- makes 2 cups.

Lemon Rice Mary Worthen March

- 1/4 pound butter
- 1 teaspoon salt
- 1 teaspoon black mustard seeds or yellow mustard seeds
- 2 teaspoons turmeric
- 3 cups cooked rice
- Juice of one lemon strained

Over medium heat, melt the butter. Add salt, mustard seeds and turmeric. Stir until blended and the mustard seeds dance. Add the rice and stir well until heated through. Add the lemon juice and serve. Makes six servings.

Recipes for a bountiful harvest

Overnight Old-South Cucumber Lime Pickles -no name Aug

- 7 pounds cucumbers sliced crosswise
- 1 cup pickling lime
- 2 gallons water
- 8 cups distilled white vinegar
- 8 cups sugar
- 1 tablespoon salt

2 teaspoons mixed pickling spices

Wash cucumbers. Mix pickling lime and water in a crockery or enamelware container. Do not use aluminum. Add cucumbers and soak in water and lime mixture for 12 hours or overnight.

Remove cucumber slices from lime water. Discard the lime water. Rinse cucumbers three times in fresh cold water. Soak three hours in fresh ice water.

In a large pan, combine vinegar, sugar, salt, and mixed pickling spices. Bring to a low boil, stirring until sugar dissolves. Remove syrup from heat and add sliced cucumbers. Soak five or six hours or overnight. Boil cucumber slices in syrup 35 minutes.

Fill sterilized jars with hot slices. Pour hot syrup over the slices. Leaving 1/2 inch head space. Cap and seal each jar when filled. Process in a boiling water bath 10 minutes for pints, 15 minutes for quarts.

14 Day Sweet Pickles Martha Coon Aug

3 1/2 quarts- (4 pounds) pickling cucumbers about 2 inches in length

1 cup coarse pickling salt

2 quarts boiling water

1/2 teaspoon powdered alum

5 cups vinegar

4 1/2 cups sugar

1 1/2 teaspoons celery seeds

4 (2inch) sticks cinnamon

Wash cucumbers carefully, cut in half lengthwise and place in a stone crock, glass, pottery, or enamel-lined pan.

Prepare brine by dissolving salt in boiling water, pour over cucumbers.

Weight cucumbers down with a plate almost as large as the crock and lay a stone or paraffined brick, not marble or limestone, on plate to keep cucumbers under the brine. Let stand a week.

Day 8 drain, pour 2 quarts fresh boiling water over cucumbers. Let stand 24 hours. Day 9: drain, pour 2 quarts fresh boiling water mixed with alum over cucumbers. Let stand 24 hours. Day 10: drain, pour 2 quarts fresh boiling water over cucumbers. Let stand 24 hours. Day 11: combine vinegar, 3 cups of the sugar, the celery seeds and cinnamon sticks and heat to boiling. Pour over cucumbers.

For the next three days, drain, retaining liquid. Reheat this liquid each morning, adding a half cup of the sugar each time. After the last heating on the 14th day, pack pickles into hot sterilized jars. Remove cinnamon sticks, pour boiling hot liquid over pickles and seal at once. Process in boiling water bath for five minutes. Makes 5 to 6 pints.

Zucchini Bread Jeanette Hertz Aug

3 cups all purpose flour
1 1/2 cups sugar
1 cup chopped walnuts
4 1/2 teaspoons baking powder
1 teaspoon salt
4 eggs
2/3 cup salad oil
2 cups grated zucchini
2 teaspoons grated lemon peel

Heat oven to 350- grease 2 (8 1/2 by 4 1/2 inch) loaf pans.

In a large bowl, using a fork, mix flour, sugar, walnuts, baking powder, and salt.

In a medium bowl, beat egg slightly. Stir in salad oil, zucchini, and lemon peel. Stir liquid mixture into flour mixture just until flour is moistened.

Spread evenly and pans. Bake one hour. Cool in pan on wire racks 10 minutes, remove from pan to cool completely. Serve warm or cold.

**Zucchini Cake - Irene Wassell, Food Editor of the Arkansas
Democrat-Gazette Aug**

2 1/2 cups all purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons cinnamon
1/2 teaspoon cloves
3 eggs
1/2 cup cooking oil
1 1/3 cups sugar
1/2 cup orange juice

1 teaspoon almond extract

1 1/2 cups shredded zucchini about 2 medium

Orange icing recipe follows

In a large bowl, mix flour, baking powder, soda, salt, cinnamon, and cloves, Set aside.

In a separate bowl, beat eggs with a whisk. Stir in oil, sugar, orange juice, almond extract, and zucchini, mix well. Add to flour mixture, stirring just to moisten. Pour into greased pan or pans (see following table for pan sizes and baking times.) Bake in a 350 oven as specified for type of pan or until pick inserted in center comes out clean.

If using a tube pan, cool cake and pan on a rack for 15 minutes, then invert on rack to cool completely. For all other size pans, cool in pan on a rack.

Store in airtight container. Will keep 4 to 5 days. When ready to serve, spread with orange icing.

Orange icing

In a small bowl, beat together 2 tablespoons softened butter or margarine, 3 cups confectioners sugar, 1/4 cup orange juice and 2 teaspoons lemon juice. Makes about 1 1/2 cups icing.

Pan sizes:

10 cup Bundt pan -55 to 60 minutes

13 by 9 by 2 inch baking pan - 35 to 40 minutes

4 (6 by 3 inch foil pans) - about 40 minutes

2 (8 by 4 by 2 1/2 inch) loaf pans - 40 to 50 minutes

2 (8 or 9 inch) square baking pans - about 35 minutes

Cupcakes - 20 to 25 minutes

1998

Salsa May

1 1/2 pounds (about 10 medium) tomatoes peeled, seeded, and coarsely chopped

1 small onion peeled and diced

1 fresh green chili pepper, seeded and chopped

Juice 2 lemons

2 tablespoons chopped fresh cilantro

Salt and pepper to taste

For hotter sauce add chili peppers to taste

Blueberry tart: Just Like Grandma Used to Make- no name July/Aug

Crust

1 egg

1/2 cup heavy cream

8 tablespoons unsalted butter

2 1/2 cups all purpose flour

Filling:

6 cups fresh blueberries

1/2 cups sugar or enough to cover the berries

1/2 cup crushed sugar cookies

Heat oven to 375°. Mix egg, cream, butter, and flour in food processor.

Dough will be sticky. Wrap and waxed paper and chill 30 minutes.

Roll out dough on floured surface. Line a 12 x 18 x 1" cookie sheet with dough, reaching halfway up the sides. Spread with berries, sprinkle with sugar and cookie crumbs. Bake 20 minutes.

Appalachian Blueberry Pie Matt Miller July/Aug

1 9 inch pastry

Filling:

4 cups blueberries

1/2 cup sugar

3 tablespoons flour

1/4 teaspoon almond extract

Topping:

1/2 cup flour

1/2 cup packed brown sugar

2 tablespoons butter or margarine

Heat oven to 375°. For the filling: mix berries, sugar, flour and extract in a bowl. Transfer to a pastry lined 9 inch pie plate. Prepare topping by combining flour and brown sugar, cut in butter until mixture resembles coarse crumbs, sprinkle over filling.

Cover edge of pie with foil. Bake for 25 minutes, remove foil and bake for an additional 20 to 25 minutes. Crust should be golden and fruit tender.

Any Fruit Cobbler July/Aug

1 stick butter or oleo

1 cup sugar

1 cup flour

3/4 cup milk

1/8 teaspoon salt

1 teaspoon baking powder

3/4 cup sugar

2 cups fruit (or one can) slightly mashed with juice

Melt butter in 8X8 pan. Let set while you mix dry ingredients and stir in milk. Make a batter and pour over butter, then pour the fruit and juice over this. Sprinkle 3/4 cup sugar over the fruit. Bake at 450° for 10 minutes, then reduce to 350° until done about 30 minutes - serves 4-6.

Basil vinegar Sept

Fill a jar with leaves and pour cold cider vinegar over them. Tighten the lid and sit in a warm pantry or sunny windowsill 3 to 4 weeks. Strain into decorative bottles with a sprig of fresh basil for effect.

Pesto Sept

1 cup fresh basil

1-2 cloves garlic

1/4 cup olive oil

1/4 cup freshly ground Parmesan cheese

Salt and pepper to taste

Process basil and garlic until well chopped. Add oil and process about five seconds, then add Parmesan and process five more seconds or until mix is well blended. Season with salt and pepper. Refrigerate until you're ready to use it. It easily lasts a year.

Spicy Cranberry Tea Dec

4 cups water

4 cups cranberry juice

four orange pekoe tea bags

3/4 teaspoon cinnamon

1 tablespoon sugar

16 cloves

One Macintosh apple cut into eight slices with seeds removed

16 whole fresh cranberries for garnish.

In a saucepan over medium heat, combine the water and juice and bring to a boil. Place the teabags in boiling water and juice mixture, remove from heat and let steep for 10 minutes. Remove the teabags and add the cinnamon and sugar, stirring until the sugar dissolves. Place 2 cloves in each apple slice and add the tea. Cover and steep five more minutes. Pour into warmed tea cups or mugs and garnish with apple slices and cranberries. Makes 8 cups

1999

Fig Conserve recipe Rose Hogan Aug

2 pounds ripe figs plus equal amount of sugar

1 cup crushed pineapple, well drained

two medium lemons cut into small pieces

1/2 teaspoon salt

1 cup chopped pecans optional

Chop figs in small pieces after washing thoroughly. Mix with equal amount of sugar and lemons, pineapple and salt. Put in large pan or kettle and slowly bring to boiling point, simmering gently until mixture thickens but is just a tiny bit runny. Stir often to keep from sticking. Stir in nuts and put into hot sterilized jars and seal.

Roasted Pumpkin seeds Oct

1 quart water

2 tablespoons salt

2 cups seeds

1 tablespoon vegetable oil preheat oven to 250

Pick through seeds and remove any cut seeds. Remove as many of the stringy fibers as possible. Bring the water and salt to a boil. Add the seeds and boil for 10 minutes. Drain. Spread seeds on a kitchen towel or paper towel and pat dry.

Place the seeds in a bowl and toss with oil. Spread evenly on a large cookie sheet or roasting pan. Place the pan in a preheated oven and roast

the seeds 30 to 40 minutes. Stir every 10 minutes until crisp and golden brown.

Cool the seeds , then shell or eat or pack in an airtight container or Ziploc bag and refrigerate until ready to eat.

Orange Pecans Nov

2 cups sugar

3 tablespoons orange juice

1/2 cup water

2 cups pecan halves

Rind of one orange grated

Mix sugar and water in a pan. Carefully let boil until it spins a thread (hardball in cold water)

Add orange juice and rind. Let boil one minute. Remove from heat, beat until creamy. Add pecan halves. Drop by spoonfuls on waxed paper. You may have to place over hot water before you finish if it gets too hard.

2000

Apple Spinach Salad Vivian Davis Feb

2 6 oz pkg fresh baby spinach

2 Granny Smith apples chopped

1/2 cup salted cashews

1/4 cup golden raisins

Dressing:

1/4 cup sugar

1/4 cup vegetable oil

2 tablespoons balsamic vinegar

1/4 teaspoon celery salt

Combine ingredients for dressing, pour over first 4 ingredients, and gently stir. Enjoy

Southern Pecan Pie Nell Stephens Feb

3 eggs well beaten

1 cup Karo syrup

1 cup sugar

1 cup pecans

2 tablespoons butter- melted

1 teaspoon vanilla

1/4 teaspoon salt

Combine all ingredients and place in an unbaked pastry shell.

Bake 45 minutes at 350.

Gardeners Hand Cream April

3 tablespoons. Beeswax

1/2 cup sesame oil

1 tablespoon coconut oil

1 teaspoon honey

3 drops lavender essential oil

1/2 teaspoon baking soda

Mix all ingredients, and heat at medium temperature until melted. You can do this in the microwave. Allow to cool down slightly but while still warm pour into jars. This would make a nice gift.

2001

Winter Holiday Party Recipe Shrimp and Artichoke Dip Jan King Feb

14 ounces can artichoke hearts drained and cut up

4 1/2 oz can shrimp or white lump crab meat (drained , rinsed, and picked over.)

1/2 cup mayonnaise not low fat

1/2 cup Paces picante sauce you can use mild medium or hot

1/4 cup Kraft's grated Parmesan cheese

4 ounce Philadelphia cream cheese (softened)

small to medium onion finely chopped

optional strip of red pepper- hot pepper for spiciness

In an oven proof dish place cream cheese on one side and microwave for 20 seconds. On other side of the dish, place shrimp or crab meat and mash with potato masher or fork. Put everything else, except onions, in the bowl and mix well. Spread chopped onions on top. Place in oven for oven for 20 to 25 minutes at 350.

Serve with chips or toasted thin slices of French or Italian bread.

Refreshing Mint Cooler Bernice Johnson April

Serves 16 to 18

two cans pineapple juice 46 ounces each

3 tablespoons crushed fresh spearmint leaves 3 tablespoons crushed

fresh lemon-mint leaves 1/2 cup lime juice

1/2 cup sugar

24 ounces club soda

Ice

Mint sprigs for garnish.

In a large pan, bring pineapple juice to a simmer. Pour the hot juice over mint leaves in a large container. Add lime juice and sugar. Mix well. Steep 30 minutes. Cool and refrigerate. When it's time to serve, strain juice into a pitcher and add club soda. Serve over ice. Garnish with mint.

Pineapple Sage Tropical Cooler Linda Moyer June

1 1/4 cup water

3 tablespoons chopped fresh pineapple sage leaves

1 1/2 cup fresh orange juice chilled

1/4 cup fresh lime juice chilled

one cup papaya nectar chilled

one cup guava nectar chilled

17 ounce bottle sparkling mineral water

Make the sage tea first by boiling the water, adding sage leaves and steeping 10 minutes. Strain the leaves. In a 2 quart pitcher combine sage tea with the rest of the ingredients and chill. Garnish with sprigs of pineapple sage when serving. Experiment by substituting fruit sage, or orange or red bergamot to vary taste.

Daylily Rice Berenice Johnson Sept

1 cup chicken broth

one cup water

1/4 teaspoon salt

1 cup rice

1/2 cup sliced mushrooms

2 tablespoons olive oil

2 tablespoon slivered almonds

four or five green onions chopped

8 to 10 Daylily buds and 4 blooms chopped

1 tablespoon fresh dill chopped

1 teaspoon parsley, lemon thyme (or verbena) and marjoram chopped,
daylily blossoms for garnish

Combine broth, water, rice and salt. Bring to boil, cover and simmer 25 to 30 minutes. Sauté the other ingredients, except herbs, until just heated through. Add rice and herbs. Serve on platter, garnish with the daylily blossoms.

Baked Sweet Potatoes Linda Moyer Dec

Four good-sized sweet potatoes washed and cleaned

3/4 cup low-fat sour cream

1/3 cup maple syrup

1/2 tablespoon ground ginger

1/2 tablespoon ground nutmeg

salt and pepper pepper to taste

Butter

Preheat oven to 400. Slice each potato carefully in perfect halves and bake them for about 40 to 50 minutes until they are tender. Remove from oven and lower it to 350.

With a spoon, carefully scoop out the pulp or insides of the potatoes and put the pulp into a large bowl. Make sure the skins of a sweet potatoes remain intact. Mash the pulp with the help of a masher, add the sour cream, maple syrup, ginger, nutmeg, salt and pepper and mix this well.

Fill the sweet potato shells evenly with the pulp mixture. Put the potatoes in a buttered, flat baking dish, and dot each half with a bit of butter. Place them in the oven and bake for about 20 to 30 minutes. The potatoes are done when they turn brown on the top.

2002

Mint Syrup Dolores LeCompte May

One and a half cup chopped fresh mint

2 cups water

2 cups sugar

Tie mint in a cheese cloth bag and place in saucepan. Add sugar and water and bring to a boil. Cook and stir until sugar dissolves. Discard

cheese cloth bag. Makes about 2 3/4 cups and may be frozen in ice cube trays or will remain soft enough to be used by the spoonful as needed. Wonderful and iced tea.

Cranberry-Raspberry Herb Punch MG Tour Jan King May

One 64 ounce bottle cranberry raspberry juice

One 64 ounce can pineapple juice

Two 2 liter bottles of Canada dry Ginger ale or champagne, or sparkling wine

Handful of herbs of your choice - spearmint, orange mint, lemon verbena, lemon balm, or pineapple sage

2 gallon container and a pitcher

Collect your herb of choice, I used old-fashioned spearmint in one and lemon verbena in the other, Rinse in cool water and shake out excess water. Scrunch up the leaves and put them in the pitcher. Fill the pitcher with half cranberry raspberry juice and half pineapple juice, cover and steep in the refrigerator at least overnight. This is called an herbal infusion. Pour the rest of the Cran raspberry and pineapple juice into your 2 gallon container. Also add ginger ale at this time. Refrigerate this too. I know it will be flat but it works. After your herbs have steeped a sufficient amount of time and you are ready to make your punch, just strain your infusion into the big container, shake or stir and there you go. Enjoy over ice with a fresh sprig of the herb of your choice.

Tiramisu Bonnie Nicholas May

Serves 12

One cup espresso

12 tablespoons sugar

one cup liquor (brandy)

three eggs

2 8 ounce packages softened cream cheese

1 pound ladyfingers

1 pint heavy cream whipped

cocoa powder

Mix espresso, 5 tablespoons of the sugar and liquor. Sprinkle over ladyfingers. Beat eggs until frothy. Add remaining sugar and cream

cheese. Blend until smooth. Place half the ladyfingers in pan and cover with half of the cheese mixture. Place the rest of the ladyfingers in pan and cover with remaining cheese mixture. Whip cream adding sugar to taste and spread over top. Sprinkle with cocoa. Refrigerate.

2004

Refreshing Mint Cooler Bernice Johnson June

Serves 16-18

Two cans pineapple juice (46 ounces each)

3 tablespoons crushed fresh spearmint leaves

3 tablespoons crunch fresh lemon mint leaves

1/2 cup lime juice

1/2 cup sugar

24 ounces club soda

ice

mint sprigs for garnish

In a large pan, bring pineapple juice to a simmer. Pour the hot juice over mint leaves in a large container. Add lime juice and sugar. Mix well. Steep 30 minutes. Cool and refrigerate. When it's time to serve, strain juice into a pitcher and add club soda. Serve over ice. Garnish with mint leaves.

Fig Preserves Helen Hronas March

Ratio one cup sugar to one cup chopped fresh figs. Cut up figs as fine as you like. Mix figs with sugar and let rest in a covered plastic or glass container overnight. The next morning cook the mixture down over very low heat until it is soft and thick. Spoon into hot canning jars and cover with lids you've had soaking in boiling hot water. The lids will seal as the jam cools. Refrigerate any jars that do not compress and seal. Some variations are, add grated and or thinly sliced citrus, raisins, cinnamon, or cloves, or substitute brown sugar for regular sugar, but take care, the taste of the figs is rich but light and can quickly be overpowered.

2005

Nutmeg sugar cookies. Dorothy Veirs from the MG picnic June

1 cup margarine

One cup Wesson or canola oil

2 cups sugar

2 teaspoons vanilla

2 large eggs slightly beaten

Mix all together

add

5 cups all purpose flour

1 teaspoon soda

1 teaspoon salt

Chill batter a bit and form into quarter sized balls and place about 20 on an ungreased cookie sheet. Flatten with a glass, (I used a punch cup with decorated bottom) Dip the cup in the following sugar.

Mix 1/2 teaspoon freshly ground nutmeg and 1/3 cup sugar and dip the punch cup into the sugar as you flatten the cookies.

Bake 10 minutes at 350 - just so that they are lightly brown on the bottom

Makes about seven dozen cookies. When cool store these crisp cookies in an airtight container.

Lavender Pound Cake Lorraine Hensley Aug

2 cups butter (four sticks)

2 1/2 cups sugar

3 1/2 cups all purpose flour

2 tablespoons sweet sherry

2 teaspoons baking powder

1 tablespoon dried lavender leaves

12 large eggs separated

Preheat oven to 325. In a large bowl cream the butter until it is light and fluffy. Combine the flour and baking powder and gradually add to the butter, beating until the mixture is a smooth paste. In a separate bowl, combine the egg yolks and sugar until thick and light. Add the sherry and lavender and then gradually beat in the butter and flour mixture. In a separate bowl with clean beaters, beat the egg whites until they form stiff peaks, but are not dry. Quickly and gently fold the whites into the flour mixture. Turn the batter into a well greased and floured 10 inch tube or Bundt pan. Bake for one hour and 15 minutes or until a straw in the center comes out clean.

Lavender Cookies Aug

One cup butter

1 1/2 cups powdered sugar

One egg

1/4 cup lavender buds

2 cups flour

Pinch of salt

Make a soft dough. Chill in tube shape. Slice. Bake cookies for about 10 minutes in 350 oven. Watch for correct baking time.

Applesauce bread Lois Corley Oct

One cup sugar

1/2 cup oil

3 tablespoons skim milk

1 teaspoon baking soda

1/2 teaspoon salt

1/4 teaspoon nutmeg

1 cup applesauce

three egg whites

2 cups sifted flour

1 teaspoon baking powder

1 teaspoon cinnamon

1/2 cup chopped walnuts

In a large bowl, combine sugar, applesauce, oil, egg whites, and milk. Mix thoroughly. Add flour, soda, baking powder, salt, cinnamon, and nutmeg.

Combine until all ingredients are well blended.. Stir in chopped walnuts.

Spread batter in an oiled and floured 9x5x3 loaf pan. Bake at 350 for 60-70 minutes

2006

Bananas Foster Jim Dyer March

Serves 8

Four large all yellow bananas

one cup of brown sugar

1/2 cup of butter or margarine

1/2 teaspoon cinnamon

Fresh lemon juice. You can brush the lemon juice over the bananas to keep them from turning brown prior to cooking.

Directions, peel and halve bananas lengthwise and split down the middle (four pieces per banana) Melt butter and sugar in a chafing dish or small skillet. Add bananas. Cook until tender. Add cinnamon. Serve hot over scoop of vanilla ice cream if desired.

Variation, 1 teaspoon banana liquor and 2 tablespoons light rum may be added just before serving - the rum can be ignited for a special occasion.

Pear and Walnut Salad Phyllis Barrier April

Use greens from your garden such as spinach or mixed spring lettuce for the salad. You can make and refrigerate the dressing up to a week ahead.

Salad dressing

1/4 cup of orange juice

2 tablespoons white wine or balsamic vinegar

1 teaspoon sugar or one packet sugar substitute

2 tablespoons olive oil

1/4 teaspoon of salt

Salad

4 cups of spinach or mixed greens

one pear thinly sliced

one Tablespoon orange juice

1/2 cup thinly sliced red onion separated into rings

2 tablespoons coarsely chopped walnuts toasted

Combine the salad dressing ingredients in a bowl and stir well with a whisk. Divide the spinach or salad leaves evenly among four salad plates.

Toss pear slices with 1 tablespoon of orange juice. Divide the pear and onion evenly over the greens. Top each serving with the walnuts and drizzle with the dressing. Makes 4 servings.

Salad variations, you can add 1 tablespoon of crumbled goat cheese or blue cheese to each salad plate if desired. Sliced apple is a nice substitute for the pear. Orange segments with sliced avocado are also a good substitute for the pear.

Roasted Pumpkin Seeds Susan Gillian Nov

One and a half cups whole pumpkin seeds

2 teaspoons of butter melted

one pinch salt

Preheat oven to 300°, toss seeds in a bowl with the melted butter and salt. Spread the seeds in a single layer on a baking sheet and bake for about 45 minutes or until golden brown, stir occasionally.

2007

Basil Butter Debra Redding May

4 tablespoons room temperature butter

3 tablespoons basil leaves finely chopped

Blend together and place on a piece of plastic wrap

Roll into a log and refrigerate

Delicious on bread or corn on the cob.

Enjoy! Debra Redding

2008

Basil Cream Cheese Spread Debra Redding Aug

8 ounce cream cheese softened

1 tablespoon milk

1/2 cup chopped basil

1/4 teaspoon salt

1/4 teaspoon freshly ground black pepper

With an electric mixer, beat cream cheese and milk till whipped. Beat in the the remaining ingredients.

Serve with crackers and chips.

South Georgia Caviar Debra Redding Oct

2 - 15 ounce cans of black eyed peas drained

1 - 15 ounce can whole kernel corn drained

1 -10 ounce rotel

2 cups chopped salad bell peppers

1/2 cup chopped fresh jalapeño peppers

1/2 cup chopped onion

1 - 8 ounce bottle Italian salad dressing

1-4 ounce jar chopped pimentos drained

In a large bowl combine all ingredients and stir gently. It

Cover and refrigerate overnight.

Serve with chips of your choice.

1

2009

Italian Chopped Salad Regina Chaboneau July

One cup Italian salad mix

1/4 cup green stuffed olives

1/2 cup black olives

one fresh red bell pepper cut into quarters with all seeds removed

3 tablespoons capers

1/4 cup olive oil

1 tablespoon red wine wine vinegar

1/2 teaspoon salt

1 teaspoon sugar

16 ounce package of cabbage slaw

Place all ingredients except the cabbage slaw in a food processor and pulse until chopped, but not puréed. Transfer to a large freezer bag with a zip seal. Next add the cabbage slaw to the food processor and pulse to chop. Transfer the cabbage to the freezer bag with the other ingredients and chill until ready to serve. This keeps overnight, but I prefer to make it about three hours before serving.

Kunchen Bars Betty Deere Aug

1 (2 layer) package yellow cake mix

1/2 cup butter melted (one stick)

1/2 cup flaked coconut

1 (21 ounce) can cherry or apple pie filling

1/2 cup sour cream

one egg

Combine the cake mix, butter and coconut in a bowl and mix well. Spread over the bottom of a greased 9 x 13" cake pan. Bake at 350° for 10 minutes. Spread the pie filling over the baked layer. Beat the sour cream and egg together in a bowl. Drizzle over the pie filling layer. Bake at 350 for 30 minutes. Yield 2 to 3 dozen bars. This turned out to be really simple and hardly any dirty pans. I lined my 9 x 13 pan with parchment paper and sprayed it with oil.

Wincie's Prize Winning Pecan Pie Sept

One 9 inch unbaked pie crust

preheat oven to 350°

Filling:

four whole eggs

1 cup sugar

one cup syrup (2/3 cup white Karo and 1/3 cup maple such as Log Cabin)

5 tablespoons melted butter or margarine

1/8 teaspoon salt

1 teaspoon vanilla extract

1 1/4 cups pecan halves

Place all ingredients except pecans in a mixing bowl and mix well. Pour mixture into the pie shell. Place pecan halves on top. Bake at 350° until center is firm. About 40 to 50 minutes. If the outside edge of the crust starts to brown too fast, put strips of foil around the edge. Optional, serve with whipped cream. Makes eight servings.

2010

Cowboy Soup Debra Redding Jan

1 pound ground beef or ground turkey

one can ranch style beans

one can Rotel

two cans minestrone soup

two cans water

Brown meat and drain. Add meat and remaining ingredients to a large soup pot. Simmer for 20 minutes. Season to taste with pepper or garlic powder. Top with shredded cheddar cheese or sprinkle with Parmesan cheese. Serve with crackers or cornbread. Quick and easy

2013

Tomato Gravy no name Sept

8 cups chopped tomatoes with juice

1 Tbsp olive oil

1 large red onion medium diced

2 cloves garlic minced or crushed through garlic press

1 cup dry red wine

1 tsp dried marjoram fresh minced if available

1 Tbsp pepper

2 bay leaves

1-2 Tbsp bacon grease roux or desired thickness

1. Sauté onion and olive oil over medium high heat until translucent and softening, about 4-5 minutes. Add garlic and cook until fragrant, about 30 seconds.
2. Add chopped tomatoes with juice and bring to boil.
3. Add red wine, marjoram, salt, pepper, and bay leaves. Return to boil and simmer for 30 minutes to allow flavors to develop and meld.
4. Add roux to reach desired thickness. Serve hot over fresh biscuits with two eggs on the side!

* a note on roux: we use bacon grease roux made by heating bacon grease in a pan, whisking in an equal amount of flour, and cooking over low heat until flour taste is gone. You can cook a darker roux for a stronger flavor, but it loses thickening power the longer it cooks. You could also make a roux from clarified butter for a vegetarian gravy or vegetable oil for vegan gravy.

2014

Rosemary Roasted almonds Debra Redding April

Yield 2 cups whole almonds

Cook time 20 minutes

2 cups whole almonds

1 Tblsp olive oil

1 Tblsp finely chopped fresh rosemary

1/2 tsp chili powder

3/4 tsp kosher salt

Dash of ground red pepper

Pre-oven to 325. Line a large baking sheet with a silicone baking mat or foil. Set aside.

Combine all ingredients in a medium bowl and stir until almonds are evenly coated. Arrange nut mixture in a single layer on preheated baking sheet. Bake at 325 for 20 minutes or until lightly toasted. Cool to room temperature.

Tomato Chips Debra Redding May

Roma tomatoes (Can use others)

Kosher or sea salt

Dried basil

Cut tomatoes into 1/4 inch slices. Arrange on dehydrator trays. Sprinkle very lightly with salt and basil. Dry on vegetable setting for 8 to 12 hours or until crispy.

2015

Veggie Bars Mary Roark from the MG reception Sept

2 pkgs crescent roll **sheets**

12 ounces cream cheese softened

1/4 cup mayonnaise

2 T dried dill weed

2 T lemon juice

1 1/2 tsps Lawry's Seasoned Salt

1/8 tsp garlic powder

1 1/2 cups Broccoli

1 1/2 cups Cauliflower

1 1/2 cups red bell pepper or

4 1/2 cups veggies of your choice

Press crescent roll sheets to cover a jellyroll pan that has been sprayed with oil. Pitch center seams together and prick dough with a fork. Preheat oven to 400° then bake for four minutes. Mix mayonnaise, cream cheese, dill weed, lemon juice, Season Salt, and garlic powder. Spread on warm crust. Finally chop vegetables and spread over cheese mixture. Use wax

paper to press veggies into cheese mixture then refrigerate overnight. Cut into small squares. Makes 30 to 40 servings.

2016

Composed Walnut and Flower Salad Phyllis Barrier March

Salad dressing:

2 T white wine, white balsamic or tarragon vinegar

1 tsp sugar, honey, or packet sugar substitute

4 T olive oil

Salt and freshly ground pepper to taste

4 cups spinach or mixed salad greens

1/2 cup edible flowers- chives, coriander, pansy, scented geranium or violet

1-2 T snipped chives

2 T coarsely chopped walnuts or pecans toasted

Combine the salad dressing ingredients in a bowl and stir well with a whisk. Divide the spinach or salad leaves evenly among four salad plates.

Top each serving with the walnuts, the herbs, and then the flowers. Drizzle with the dressing. Note: salad dressing can be made and refrigerated up to a week.

2017

Cranberry Upside down Cake Phyllis Barrier Dec/Jan

6 servings

Non stick cooking spray

2 T butter softened, plus 6 T butter melted and cooled

1 1/2 cups unblemished cranberries fresh or frozen

1/2 cup coarsely chopped walnuts or pecans

1/3 cup plus 1/2 cup sugar

1 egg

1/2 cup flour

1/2 cup heavy cream chilled

2-3 T sugar

Pre-heat oven to 325°. Spray an 8 inch pie pan with nonstick cooking spray. Spread the 2 tablespoons of softened butter over the bottom and sides of the pie pan. Wash the cranberries and pat them dry. Spread them

evenly in the bottom of the buttered pan and sprinkle the berries with the chopped nuts and 1/3 cup sugar. In a small mixing bowl, beat the egg and the remaining 1/2 cup of sugar together with a wire whisk until the mixture thickens and clings to the whisk. Beating constantly, add the flour a few tablespoons at a time. Then beat in the melted butter and pour the batter over the cranberries and nuts. Bake in the middle of the oven for 45 minutes or until the top is golden brown and a cake tester inserted in the center comes out clean. Cool a few minutes.

To unmold, run a thin-bladed knife around the side of the pie pan to loosen it. Place an inverted serving plate over the cake and, grasping the plate and pie pan together firmly, carefully turn them over. The cake may take a few minutes to fall onto the serving plate. A few pieces may stick to the pan. If that happens, just place them in the holes in the cranberry cake, smooth and no one will know the difference. Whip the cream with 2 to 3 tablespoons of sugar and serve with the upside down cake.

For Thanksgiving this year, I made this cake gluten-free for my relatives who have Celiac Disease. I substituted gluten free flour for the half cup regular flour, and it was just as delicious as always.

2019

No Knead Rosemary Bread

Debra Redding Oct/Nov

3 cups all purpose flour

1 1/2 cups warm water

1/4 tsp instant yeast

1 1/2 tsp kosher salt

2 tsp fresh Rosemary minced

5-6 garlic cloves

1. In a large bowl, add all dry ingredients then add water and mix until everything is incorporated. Cover with a towel and let rest overnight.
2. In the morning, lightly lower the edges of the bowl and the bottom of a loaf pan. Turn dough onto a floured surface and shape into a loaf shape and add to the pan. Cover with towel and let rise for at least two hours.

3. Preheat oven to 450° and then bake 35 to 40 minutes or until beautifully browned.
4. Let cool and enjoy.

2020

Basil Pesto Recipe Debra Redding Sept/Oct

1/3 cup raw pine nuts, almonds, walnuts, pecans or pepitas
2 cups packed fresh basil leaves (about 3 ounces or 2 large bunches)
1/4 cup grated Parmesan cheese
1 tablespoon lemon juice
2 cloves garlic, roughly chopped
1/2 teaspoon fine sea salt
1/2 cup extra-virgin olive oil

(Optional) Toast the nuts or seeds for extra flavor: In a medium skillet, toast the nuts/seeds over medium heat, stirring frequently (don't let them burn!), until nice and fragrant, 3 to 5 minutes. Pour them into a bowl to cool for a few minutes.

To make the pesto, combine the basil, cooled nuts/seeds, Parmesan, lemon juice, garlic and salt in a food processor or blender. With the machine running, slowly drizzle in the olive oil. Continue processing until the mixture is well blended but still has some texture, pausing to scrape down the sides as necessary.

Taste, and adjust if necessary. Add a pinch of salt if the basil tastes too bitter or the pesto needs more zing. Add more Parmesan if you'd like a creamier/cheesier pesto. If desired, you can thin out the pesto with more olive oil. (Consider, however, that if you're serving the pesto on pasta, you can thin it with small splashes of reserved pasta cooking water to bring it all together. See notes for details.)

- Store leftover pesto in the refrigerator, covered, for up to 1 week. You can also freeze pesto—my favorite way is in an ice cube tray. Once frozen, transfer to a freezer bag, then you can thaw only as needed.
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**Blueberry, Basil, and Goat Cheese Pie Deborah Redding
July/Augustine**

Pastry for single pie crust (9 inches)

2 cups fresh blueberries

2 tablespoons +2 teaspoons sugar divided

1 tablespoon cornstarch

1 tablespoon minced fresh basil

one large egg

1 teaspoon water

1/4 cup crumbled Goat cheese

fresh basil basil leaves torn

Preheat oven to 375. On a floured sheet of parchment, roll dough in a 10 inch circle. Transfer to a baking sheet.

Mix blueberries, 2 tablespoons sugar, cornstarch and basil. Spoon blueberry mixture over pastry to within 2 inches of edge. Fold pastry edge over filling, pleating as you go and leaving the center uncovered.

Whisk egg and water, brush over pastry. Sprinkle with remaining sugar.

Bake 30 minutes. Sprinkle with goat cheese, bake until crust is golden and filling is bubbly, about 10 minutes. Transferred to a wire rack to cool, Top with torn basil leaves before serving.